

SOUPS & SIDE SALADS

SOUP DU JOUR

Homemade soup(s) of the day! Bowl 6 • Cup 4

FRENCH ONION SOUP

Topped with a puffed pastry and swiss cheese. Bowl 8

GREEN SALAD

Tomatoes, carrots, cucumbers, and croutons on fresh greens. 4

LIL' TOTS

10 & under please! Choice of french fries, veggies, sliced apples, applesauce, or onion rings (add \$2)

MOSTACCIOLI

Topped with alfredo sauce & mozzarella (no side). 9

CHEESE QUESADILLA

no side 6 • with side 8

SPAGHETTI

Topped with marinara sauce (no side). 9

CHICKEN FINGERS

Lightly breaded. (3) 8

THIRST QUENCHERS

SODA

Coke, Diet Coke, Sprite, Barq's Root Beer, or Pibb Xtra. Free refills. 2.50

ICED TEA

Fresh Brewed or Raspberry. Free refills. 2.50

LEMONADE

Free refills. 2.50

COFFEE

Free refills. 2.50

HOT CHOCOLATE

with whipped cream. 3.50

CAPPUCCINO

Vanilla or Mocha. 3.50

HOT TEA

Free Refills. 2.50

PELEGRINO

Bottle. 3

ORANGE JUICE

12oz 5 • Carafe 13

JUICES

Cranberry, Apple, Grapefruit, or Tomato. 12oz 3.50

2% MILK

12oz 3.50

SOMETHING EXTRA

Fries \$3

Salsa (lg)..... 2

6oz Chicken breast..... 4

8oz Chicken breast..... 6

Half pound beef patty.. 5

Garden patty 4

Refried beans 3

Apple sauce 2

Veggies..... 3

Avocado \$2

Sliced apple..... 2

Wild rice 3

Corn/flour tortillas ... 1.50

Plain baked potato..... 3

Baked potato with toppings..... 4

Garlic cream cheese mashed potatoes..... 3



NOTTINGHAMS RESTAURANT & TAVERN

CALIFORNIA CUISINE

Full Bar • Draft Beers • Fine Wines • Martinis

THE PUB

Family Dining Room and Lounge

THE DINING ROOM

Cozy & Romantic Dining Area with Fireplace

THE TAVERN

Upstairs Banquet & Entertainment Area

THE PATIO

Secluded Outdoor Dining Patio (Pet friendly!)

BANQUET & EVENT AREAS

Ask About our Banquet Areas for 20 to 120!

Conference & Retreat Packages Available

IN THE VILLAGE • NEAR THE LAKE

Visit us in the Big Bear Lake Village on Big Bear Blvd. between Bartlett Road & Pine Knot Avenue, at the Robinhood Resort

(909) 866-4644

RESTAURANT HOURS

DOORS OPEN:

11am Monday through Friday

8am Saturday & Sunday (9am Holidays)

KITCHEN CLOSES:

8/9pm Sunday through Thursday

9/10pm Friday, Saturday & Holidays

HAPPY HOUR

Sundays - Fridays • 3pm to 6:30pm • (Non-Holiday Periods)

RESERVATIONS AVAILABLE ONLINE:

NOTTINGHAMSTAVERN.COM

View our calendar of events and other specials!

Please Note: This menu is not guaranteed! During holiday periods, including winter break, we may have an alternative menu. Please call or check our website for more information.

NOTTINGHAMS RESTAURANT & TAVERN

Dinner Menu



NOTTINGHAMS RESTAURANT & TAVERN

Outdoor Patio Dining

Family Friendly

(909) 866-4644
40797 Big Bear Blvd
Big Bear Lake
California 92315

NOTTINGHAMSTAVERN.COM

LET'S START THIS OFF

AHI APPETIZER

Searched and blackened ahi on a bed of crispy spinach, served with wasabi ginger dipping sauce. 14

DUCK WINGS

Tossed & served with teriyaki sauce and sesame seeds; served with an herb salad of fresh mint, cilantro, onions, and serrano chilies. (5) 14

BUFFALO WINGS

Served with ranch and spicy buffalo dipping sauces. ½ Order (6) 9; Full (12) 17

PRETZEL BITES

Served with chilled chipotle cheese and honey mustard dipping sauces. 7

POTATO WEDGES

Topped with cheese, bacon, & chives; served with ranch. ½ Order (6) 8; Full (12) 12

PASTA SPECIALTIES

TORTELLINI

Tri-colored cheese tortellini tossed with a kale pesto cream sauce, sundried tomatoes, artichoke hearts, spinach, & parmesan. 19. Add chicken \$4

MOSTACCIOLI

Mostaccioli noodles covered in mozzarella cheese, then baked with your choice of sauce. Marinara 14; Meat Sauce 17; Alfredo 15. Add chicken \$4

CARAMELIZED B R I E

Brie topped and baked with caramelized brown sugar served with apples & bread. 12

CHEESE PUFFADILLAS

Filled with pepper jack & mozzarella cheeses, with a choice of topping on side: Seafood: minced lobster and shrimp, green onions, and roma tomatoes. 10 or Bruschetta: basil, tomatoes, pickled garlic & olive oil. 8

ARTICHOKE SPINACH DIP

A blend of spinach, artichoke hearts, cream cheese, mayonnaise and mozzarella; served with tortilla chips. 9

PICKLE FRIES

Served with ranch. 8

ONION RINGS

Served with ranch. 8

CHICKEN RAVIOLI

Ravioli filled with chicken, spinach, ricotta, & mozzarella; topped with spinach, mushrooms, tomatoes, & parsley tossed in an olive oil & white wine sauce*. Gluten-free. 19

SHRIMP SCAMPI

Six shrimp sautéed in a buttery lemon white wine sauce with roma tomatoes, parsley & garlic, served on linguini. 25

*Starred items can be prepared gluten-free upon request

DINNER ENTREES

Choice of baked potato, wild rice, or roasted garlic cream cheese mashed potatoes. Served with sautéed vegetables. Add a soup or green salad for \$4. Nottinghams serves Certified Angus Beef®

PRIME RIB

Sundays - Fridays: Grilled & blackened prime rib topped with green onions and roma tomatoes & your choice of minced lobster or shrimp. 8oz. 27; 12oz. 32

Saturdays & Holidays: Fresh roasted prime rib served with creamy horseradish and au jus. 8oz. 27; 12oz. 32

FLAT IRON STEAK

Marinated 8oz steak seasoned with garlic butter sauce. 27

BBQ PORK RIBS

Baby back ribs slow cooked in our savory spices and homemade barbecue sauce. Half Rack 22 • Full Rack 29

NY STEAK

12oz New York steak, grilled to perfection. 35

FILET MIGNON

5oz filet mignon medallion wrapped in bacon and topped with melted bleu cheese crumbles. 1 filet 25; 2 filets 35

SALMON

8oz filet of salmon, blackened, & topped with fresh tomatoes, green onions and minced lobster (can also be served grilled* without topping). 25

BASIL CHICKEN

8oz breast of chicken lightly breaded & topped with roasted roma tomatoes, capers & fresh basil. 25

CHICKEN PICATTA

8oz filet of chicken breast lightly breaded and topped with capers in a buttery lemon white wine sauce. 25

ENTREE SALADS

Choice of dressing. Served on fresh chopped lettuce.

SEARED AHI

Searched ahi crusted with pepper, served with carrots, cucumbers, onions, cilantro, and then topped with a corn and black bean relish. 16

NOTTI COBB

Grilled chicken*, bacon, diced tomatoes, crumbled bleu cheese & sliced egg. 15. **California Cobb***: No bacon or chicken, avocado added. 11

SOUTHWEST CHICKEN

Grilled chicken*, black beans, red peppers, roasted corn, roasted tomatoes, carrots and cilantro; tossed in sriracha ranch. 15

GRILLED SALMON

6oz grilled salmon* and seasonal vegetables. 15

**NOTTINGHAMS**
RESTAURANT & TAVERN

BURGERS & MORE

Choice of half pound certified angus beef® patty, chicken breast, or garden patty. Choice of french fries, potato wedges with cheese, green salad, sliced apples, pickle fries (add \$2), or onion rings (add \$2). All burgers built with lettuce, onion & tomato.

NOTTI BURGER

Cheddar cheese, avocado & applewood smoked bacon; served on a brioche bun. 14

BACON & BLEU

Crispy bacon and melted bleu cheese crumbles; served on a brioche bun. 14

BBQ BURGER

Homemade barbecue sauce & crispy chopped onion rings; served on a ciabatta bun. 13

PEPPER JACK

Roasted red bell peppers and pepper jack cheese; served on a brioche bun. 13

MEAT LOAF MARINARA

Beef & venison meatloaf made with onions, celery, bread, egg, mushrooms, and garlic, served open faced on toasted sourdough bread, topped with meat sauce & mozzarella. 12

SRIRACHA

Grilled onions, mushrooms, pepper jack & sriracha sauce; served on a ciabatta bun. 14

JALAPEÑO

Beer bottle cap fried jalapeños & pepper jack cheese; served on a brioche bun. Spicy! 13

TRI-TIP SANDWICH

Marinated tri-tip roast tossed with grilled onions in a BBQ chipotle sauce; served on a ciabatta bun. 13

CHEESEBURGER

Choice of american, swiss, cheddar or pepper jack cheese; served on a brioche bun. 12; No cheese. 11

PULLED PORK

Pulled & shredded pork tossed with grilled onions in a BBQ chipotle sauce on a brioche bun; served with coleslaw. 13

SAVE ROOM FOR DESSERT

CREME BRULEE

Rich, chilled white chocolate custard crusted with sugar. 9

BROWNIE SUNDAE

Warmed brownie topped with vanilla ice cream, caramel, chocolate, & whipped cream. 9

ROOT BEER FLOAT

Barq's root beer & vanilla ice cream. 4

CHOCOLATE CUP SUNDAE

Scoop of vanilla ice cream in an edible chocolate cup served with choice of chocolate, caramel, or raspberry topping. 5

GREEK YOGURT CHEESECAKE

Served with raspberry sauce and whipped cream. 7